§ 172.735 Glycerol ester of wood or gum rosin.

Glycerol ester of wood or gum rosin may be safely used in food in accordance with the following prescribed conditions:

(a) It has an acid number of 3 to 9, a drop-softening point of 88 °C–96 °C; and a color of N or paler as determined in accordance with Official Naval Stores Standards of the United States. It is purified by countercurrent steam distillation.

(b) It is used to adjust the density of citrus oils used in the preparation of beverages whereby the amount of the additive does not exceed 100 parts per million of the finished beverage.

[42 FR 14491, Mar. 15, 1977, as amended at 70 FR 15758, Mar. 29, 2005]

§ 172.755 Stearyl monoglyceridyl citrate.

The food additive stearyl monoglyceridyl citrate may be safely used in food in accordance with the following provisions:

(a) The additive is prepared by controlled chemical reaction of the following:

Reactant	Limitations
Citric acid	
Monoglycerides of fatty acids.	Prepared by the glycerolysis of edible fats and oils or derived from fatty acids conforming with § 172.860.
Stearyl alcohol	Derived from fatty acids conforming with § 172.860, or derived synthetically in conformity with § 172.864.

(b) The additive stearyl monoglyceridyl citrate, produced as described under paragraph (a) of this section, meets the following specifications:

Acid number 40 to 52.
Total citric acid 15 to 18 percent.
Saponification number 215–255.

(c) The additive is used or intended for use as an emulsion stabilizer in or with shortenings containing emulsifiers.

§ 172.765 Succistearin (stearoyl propylene glycol hydrogen succinate).

The food additive succistearin (stearoyl propylene glycol hydrogen succinate) may be safely used in food in accordance with the following prescribed conditions:

(a) The additive is the reaction product of succinic anhydride, fully hydrogenated vegetable oil (predominantly C_{16} or C_{18} fatty acid chain length), and propylene glycol.

(b) The additive meets the following specifications:

Acid number 50–150.
Hydroxyl number 15–50.
Succinated ester content 45–75 percent.

(c) The additive is used or intended for use as an emulsifier in or with shortenings and edible oils intended for use in cakes, cake mixes, fillings, icings, pastries, and toppings, in accordance with good manufacturing practice.

§ 172.770 Ethylene oxide polymer.

The polymer of ethylene oxide may be safely used as a foam stabilizer in fermented malt beverages in accordance with the following conditions.

(a) It is the polymer of ethylene oxide having a minimum viscosity of 1,500 centipoises in a 1 percent aqueous solution at 25 °C.

(b) It is used at a level not to exceed 300 parts per million by weight of the fermented malt beverage.

(c) The label of the additive bears directions for use to insure compliance with paragraph (b) of this section.

§ 172.775 Methacrylic acid-divinylbenzene copolymer.

Methacrylic acid-divinylbenzene copolymer may be safely used in food in accordance with the following prescribed conditions:

(a) The additive is produced by the polymerization of methacrylic acid and divinylbenzene. The divinylbenzene functions as a cross-linking agent and constitutes a minimum of 4 percent of the polymer.

(b) Aqueous extractives from the additive do not exceed 2 percent (dry basis) after 24 hours at 25 °C.

(c) The additive is used as a carrier of vitamin B_{12} in foods for special dietary use.